



Bar Menu



Goat Cheese and Wild Mushroom Blinichik 18

Crepe filled with mixed mushrooms and melted onions topped with lingonberries.

Zakuski 20

A tasting of smoked meat and fish with house pickled vegetables and taramosalata.

Tea Room Red Borscht 18

Red short ribs broth with pickled red beets, seasonal vegetables, dill and braised beef pirozhki.

RTR Sliders 25

Tasting of three mini "pojarski" burgers with herb fries

Salmon, avocado, tomato, and cucumber with remoulade and pickled onions.

Veal with comte cheese, wild mushrooms and melted onions.

Kobe with black truffle, gruyere cheese and foie gras caramelized onions.

Caviar Tasting 28

3 buckwheat blinis with sour cream, chopped boiled eggs, onion and parsley topped with trout, salmon and white fish roes.

Pelmeni 22

Braised beef pelmeni in a capon and truffle consume with seasonal vegetables and mushrooms.

Kobe Burger 25

Grilled Kobe burger with grilled Vidalia onions and Maytag blue cheese on a garlic sourdough bread with sweet potato fries.

Vegetable & Mushroom à la Russe 18

Artichokes, mushroom, eggplant and autumn vegetables baked in a casserole with a light cream and cheese sauce.

Vareniki 22

Daily selection of Russian style ravioli.

Select Cheeses with Seasonal Garnish 18



Caviars

Served with warm buckwheat blini and traditional accompaniments



Imported Black Caviar

Imperial Iranian Osetra	1oz.	295
Golden Caspian Osetra	1oz.	275
Sevruga of the Caspian Sea	1oz.	225
“Czar's Palace Tasting” of black caviar		350

European Farm Raised

Russian Osetra	1oz.	155
Siberian Osetra	1oz.	145
Italian White Sturgeon	1oz.	130
“Royale Tasting” of farm raised caviar		245

American

Beluga farm raised	1oz.	250
Wild American Hackleback	1oz.	85
California White Sturgeon	1oz.	105
American Paddlefish Roe	1oz.	88
Wild Alaskan Salmon Roe	2oz.	35

Vodka & Caviar Tasting 95

Wild American Hackleback	10g.
American Paddlefish Roe	10g.
Wild Alaskan Salmon Roe	10g.
Flight of Vodka	Three ³ / ₄ oz. Tastes



Desserts



Czar's Gold and Caviar Parfait (\$5 supp)

Nougat cream, toasted almonds, chocolate sauce and 24-karat edible gold.

Traditional Cheesecake

Vanilla cheesecake covered with chocolate curls and fresh berries.

Famous Tea Room Blintzes

Cheese and cherry blintzes, vanilla ice cream.

Wild Chocolate Mi-Cuit

Chocolate cake with a molten center, Pistachio ice cream and raspberry syrup.

Chocolate Pyramid

Bittersweet chocolate mousse with a vanilla crème brûlée, citrus syrup.

Tahitian Vanilla Crème Brûlée

Vanilla infused crème brûlée with a fresh berry salad.

Ice Cream

Candied Ginger
Chocolate
Vanilla
Pistachio

Sorbets

Pear
Spiced Apple
Mandarin
Mixed Berries

Each Dessert 18

Select Cheeses 18

Coffee, Espresso 8

Cappuccino, Café au Lait, Latte 8



Tea Selection



BLACK TEA

St. Petersburg

Citrus fruits, red fruits and caramel

Anastasia

Earl Grey, lemon and orange blossom

Earl Grey

Ceylon based black tea; bergamot flavour

Darjeeling

Indian black tea

Russian Evening

Russian blend of black China and Indian teas

Troika

Earl Grey, orange and mandarin

Prince Vladimir

Citrus fruits, vanilla and spices

Lapsang Souchong

China black tea; smoky flavour

English Breakfast

Ceylon tea; brisk flavour

Russian Country

Soft, smoky blend of Keemun, Assam, Ceylon, Formosa Oolong with a touch of Lapsang Souchong

OOLONG TEA

Wuyi Oolong

Mild grassy notes with a sweet finish

Formosa Oolong

Delicate flavour with slight nutty aroma

GREEN TEA

Sencha

Japanese green tea; delicate grassy aroma

Lung Ching

Roasted Japanese green tea with a nutty aroma

Hoji Cha

Japanese green tea roasted over charcoal

WHITE TEA

Winter White Earl Grey

Silver budded Chinese tea with citrus bergamot oil

HERBAL TEA

Chamomile

Chamomile with delicate sweet notes

Ginger Twist

Slightly spicy with fruity citrus notes

Rooibos Chai

South African red bush with Indian spices

Mint Verbena

Pure peppermint

Tea Service 10

Served with Chef's selection of cookies